

# ATELIER M

VALENTINE'S DINNER | AED 699 PER COUPLE

## AMUSE BOUCHE

INTERLUDE (G|D)

*Yuzu & kohl rabi, celeriac mousse, edible gold*



## APPETIZER

OYSTERS + CAVIAR (D)

*Fine de claire oysters, oscietra caviar, champagne foam*

SALT-AGED SHORT RIB (D)

*short rib, wild garlic roasted potato, own jus*

FILLED BOTTONI & BROWN BUTTER SAGE (G|D)

*Bottoni pasta, baby spinach, pecorino romano, fresh black truffle*



## MAIN COURSE

MOREL & DUXELLE RISOTTO (G|D)

*Risotto, wild roasted mushrooms, asparagus, aged comte cheese, parsely butter*

ROASTED DUCK CROWN (D)

*Duck breast, black currant gel, dill puree, glazed beets, foie gras*

RED MULLET (G|D)

*Grilled mullet fish, fingerling potato mousse, citrus herb jus*

BEEF FILLET + CONFIT PEARS (D)

*Heirloom baby carrots, caramelized onion soubise, black truffle, port wine jus*



## DESSERT

CHAMPAGNE KISS (G|D|N)

*Raspberry conserve, champagne mousse, almond crunch bliss*

AURIC CROUSTILLANT ROYALE (G|D|N)

*Jasmine whipped ganache, pistachio, spiced rum seduction, lychee pearl*

Gluten | Dairy | Nuts